

# Bywater American Bistro

## RICE, GRAINS, NOODLES

- Spaghetti Pomodoro — 12
- Crab Fat Rice/ Green Apple/ Nasturtium — 13
- Fried Gulf Oysters/ Oyster Gravy / Jasmine rice — 12
- Smoked Ricotta Agnolotti/ Spring Vegetables — 14
- Farro Risotto/ Maitake Mushroom/ Minted Bread Crumbs — 12
- Rice and Peas/ Fish Head Curry/ Chicken Fried Habanero — 13

## APPETIZERS

- 14 — Pickled Shrimp/ Celery/ Buttermilk/ Trout Roe
- 15 — Blue Crab Dip/ Mustards/ Sourdough Crackers
- 10 — Hogs Head Boudin/ Dijon/ Frisée
- 10 — Tuna Toast/ Garlic/ Tomato/ Avocado
- 11 — Little Gem/ Whipped Avocado Butter/ Filé Powder/ Soft Herbs
- 10 — Chilled Potato and Leek Soup/ Buttermilk Sorbet
- 4 — Bread + Butter

## CHARCUTERIE

- Foie Torchon — 15
- Country Pâté — 13
- Oxtail Terrine — 13

## CHEESE

- Three — 17
- Five — 21

## Entrée

- Duck/ Braised Red Cabbage/ Charred Scallion — 26
- Rabbit Curry/ Jasmine Rice/ Pecan/ Cilantro — 26
- Pork Belly/ Juniper/ Apples/ Wild Rice — 20
- Yellow Fin Tuna Steak/ Pepperonata/ Eggplant — 22
- Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 22
- Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 20

## VEGETABLES 7

- Potato Gratin
- Roasted Cabbage
- Braised Collards
- Charred Okra